

# Roasted Halloumi With Aubergines Tomatoes & Pine Nuts



## Ingredients

- 400g cherry tomatoes on the vine, halved
- 2 medium aubergines, cut into 1cm half moons
- 400-500g halloumi, cut into 1cm slices
- 7-8 sprigs of fresh oregano, leaves only
- 2 tablespoons olive oil
- 1 teaspoon chili flakes
- 2 cloves of garlic, crushed
- 40g pine nuts
- 100g rocket, roughly chopped
- 1 lemon, juice only

## Method

1. Preheat the oven to 200C fan/220C/gas 7.
2. Tip everything except the pine nuts, rocket and lemon juice into a roasting tin and mix well with your hands.
3. Use a tin large enough to have the aubergines all in a single layer.
4. Now arrange the ingredients so the halloumi sits on top.
5. Transfer to the oven and roast for 20 minutes, then scatter the pine nuts on top before roasting for a further 10 minutes until the halloumi is golden brown and the aubergines are cooked through.
6. Stir through the rocket and lemon juice and serve hot.

## Notes

- This is lovely with a pile of warm flatbreads and some yogurt.
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